



## Dal Baati

Tell the story of the recipe...

### Ingredients

How many servings?

2 Cups wheat flour

3/4 Cup Semolina

Salt

Desi ghee

1 Cup toor dal

1 Cup chopped tomatoes

Asafoetida

Mustard seeds

Cumin seeds

Dry red chilly

1 Green chilly - chopped

### Steps

How long to cook?

1 In a bowl, mix wheat flour, semolina and salt to taste. Add 1 tbsp ghee to it. Knead it into a soft dough & rest it for 30 mins

2 After 30mins, make small balls out of the dough. After pre-heating OTG oven at 250 deg for 20 mins, set these balls in it to cook for 20 mins.

3 In a pressure cooker, add toor dal, tomatoes, 2 1/2 cups water, salt to taste & 1/2 tsp turmeric powder. Pressure cook it till 3-4 whistles.

4 Once dal is cooked, take 2 tsp ghee in tempering pan, add mustard seeds, asafoetida, cumin seeds & dry red chilly. Once it starts to crackle, take off stove & add to cooked dal.

5 Serve hot!!

